

# DEPARTMENT OF COMMERCE BUREAU OF FISHERIES

FISHERIES  
APR 24 1917

## STATISTICS OF FISHING INDUSTRY OF ALASKA, SEASON OF 1916

The company or individual receiving this blank is requested to supply the data called for herein and mail the statement to the Bureau of Fisheries, Washington, D. C. (in the franked envelope provided for the purpose), as soon as possible after the close of the fishing season. The law requires that reports of this character be forwarded not later than December 15, and that they "shall be sworn to by the superintendent, manager, or other person having knowledge of the facts, a separate blank form being used for each establishment in cases where more than one cannery, saltery, or other establishment is conducted by a person, company, or corporation." Attention is called to the fact that a heavy penalty is provided for failure to comply with the provisions of the law.

H. M. SMITH,  
U. S. Commissioner of Fisheries.

Name of company or individual..... *Cross H. Bay*

Location of plant or fishery..... *Simonofsky* Location of home office.....

Value of plant, including land, buildings, and shore equipment, \$- *9,000* Operating or cash capital, \$.....

### NUMBER OF PERSONS EMPLOYED AND AMOUNT OF WAGES PAID.

| Designation.                    | Whites. | Natives. | Chinese. | Japanese. | Filipinos. | Koreans. | Mexicans. | Porto Ricans. | Kanakas. | Negroes. | Others (indicate). | Total wages paid. |
|---------------------------------|---------|----------|----------|-----------|------------|----------|-----------|---------------|----------|----------|--------------------|-------------------|
| Fishermen.....                  |         |          |          |           |            |          |           |               |          |          |                    |                   |
| Shoresmen <sup>a</sup> .....    |         |          |          |           |            |          |           |               |          |          |                    |                   |
| Transporters <sup>b</sup> ..... |         |          |          |           |            |          |           |               |          |          |                    |                   |
| Total.....                      |         |          |          |           |            |          |           |               |          |          |                    |                   |

<sup>a</sup> Includes office force in Alaska.

<sup>b</sup> Includes crews of vessels carrying supplies who are not elsewhere shown as fishermen or shoresmen.

### VESSELS AND BOATS.

| Registered vessels. <sup>c</sup> |       |              |   | Unregistered vessels, boats, and other craft. |     |        |
|----------------------------------|-------|--------------|---|---|-----|--------|
| Rig.                             | Name. | Net tonnage. | Value, exclusive of apparatus of capture. | Designation.                                  | No. | Value. |
|                                  |       |              |   | Launches and power boats.....                 |     |        |
|                                  |       |              |   | Seine boats.....                              |     |        |
|                                  |       |              |   | Gill-net boats.....                           |     |        |
|                                  |       |              |   | Other row boats and skiffs.....               | 1   | 25     |
|                                  |       |              |   | Lighters and scows.....                       |     |        |
|                                  |       |              |   | Houseboats.....                               |     |        |
|                                  |       |              |   | Pile drivers.....                             |     |        |

<sup>c</sup> Whether owned or chartered.

### FISHING APPARATUS.

| Kind.            | No. | Length. | Value. | Kind.                | No. | Value. |
|------------------|-----|---------|--------|----------------------|-----|--------|
| Seines.....      | 12  | (a) 600 | \$600  | Traps, staked.....   |     |        |
| Gill nets.....   |     | (a)     |        | Traps, floating..... |     |        |
| Hand lines.....  |     |         |        | Guns and rifles..... |     |        |
| Trawl lines..... |     | (b)     |        | Other.....           |     |        |

<sup>a</sup> Give aggregate length in fathoms.

<sup>b</sup> Give aggregate number of hooks.

### LOSSES DURING YEAR.

| Loss of life.     |           |                  |          |        | Loss of property.            |                 |
|-------------------|-----------|------------------|----------|--------|------------------------------|-----------------|
| Designation.      | Drowning. | Other accidents. | Disease. | Total. | Items.                       | Kind and value. |
| Fishermen.....    |           |                  |          |        | Buildings.....               |                 |
| Shoresmen.....    |           |                  |          |        | Vessels and boats.....       | 1 Dory \$25     |
| Transporters..... |           |                  |          |        | Fishing gear.....            |                 |
| Total.....        |           |                  |          |        | Canned or other product..... |                 |

## SALMON AND TROUT PRODUCTS.

| How prepared.                | King or spring. | Red or sockeye. | Coho or silver. | Pink or humpback. | Dog or chum. | Dolly Varden or salmon trout. | Steelhead. | Total. |
|------------------------------|-----------------|-----------------|-----------------|-------------------|--------------|-------------------------------|------------|--------|
| <b>CANNED:</b>               |                 |                 |                 |                   |              |                               |            |        |
| Cases, 1-lb. cans.....       | Number.....     |                 |                 |                   |              |                               |            |        |
|                              | Value.....      |                 |                 |                   |              |                               |            |        |
| Cases, 1-lb. flat cans.....  | Number.....     |                 |                 |                   |              |                               |            |        |
|                              | Value.....      |                 |                 |                   |              |                               |            |        |
| Cases, 1-lb. tall cans.....  | Number.....     |                 |                 |                   |              |                               |            |        |
|                              | Value.....      |                 |                 |                   |              |                               |            |        |
| <b>MILD CURED:</b>           |                 |                 |                 |                   |              |                               |            |        |
| Tierces (800 lbs. each)..... | Number.....     |                 |                 |                   |              |                               |            |        |
|                              | Value.....      |                 |                 |                   |              |                               |            |        |
| <b>PICKLED:</b>              |                 |                 |                 |                   |              |                               |            |        |
| Barrels (200 lbs. each)..... | Number.....     |                 |                 |                   |              |                               |            |        |
|                              | Value.....      |                 |                 |                   |              |                               |            |        |
| Bellies.....                 | Pounds.....     |                 |                 |                   |              |                               |            |        |
|                              | Value.....      |                 |                 |                   |              |                               |            |        |
| Backs.....                   | Pounds.....     |                 |                 |                   |              |                               |            |        |
|                              | Value.....      |                 |                 |                   |              |                               |            |        |
| <b>DRY SALTED:</b>           |                 |                 |                 |                   |              |                               |            |        |
| Number of fish.....          |                 |                 |                 |                   |              |                               |            |        |
| Pounds.....                  |                 |                 |                 |                   |              |                               |            |        |
|                              | Value.....      |                 |                 |                   |              |                               |            |        |
| <b>FROZEN:</b>               |                 |                 |                 |                   |              |                               |            |        |
| Number of fish.....          |                 |                 |                 |                   |              |                               |            |        |
| Pounds.....                  |                 |                 |                 |                   |              |                               |            |        |
|                              | Value.....      |                 |                 |                   |              |                               |            |        |
| <b>SHIPPED FRESH:</b>        |                 |                 |                 |                   |              |                               |            |        |
| Number of fish.....          |                 |                 |                 |                   |              |                               |            |        |
| Pounds.....                  |                 |                 |                 |                   |              |                               |            |        |
|                              | Value.....      |                 |                 |                   |              |                               |            |        |

## HALIBUT, COD, HERRING, AND MINOR SALMON PRODUCTS.

| How prepared.                 | Pounds. | Value. | How prepared.                 | Pounds. | Value. |
|-------------------------------|---------|--------|-------------------------------|---------|--------|
| <b>HALIBUT:</b>               |         |        | <b>HERRING:</b>               |         |        |
| Fresh (shipped).....          |         |        | Dry salted..... For food..... |         |        |
| Fresh (sold locally).....     |         |        | Fresh..... For food.....      |         |        |
| Frozen.....                   |         |        | For bait.....                 |         |        |
| Fletched.....                 |         |        | Frozen..... For food.....     |         |        |
| Dry salted.....               |         |        | For bait.....                 |         |        |
| Smoked.....                   |         |        | Pickled..... For food.....    | 15,800  | 965    |
| Canned.....                   |         |        | For bait.....                 |         |        |
| <b>Cod:</b>                   |         |        | Fertilizer..... tons.....     |         |        |
| Vessel catch—                 |         |        | Oil..... galls.....           |         |        |
| Dry salted.....               |         |        | <b>SALMON:</b>                |         |        |
| Pickled.....                  |         |        | Caviar.....                   |         |        |
| Stockfish.....                |         |        | Beleke.....                   |         |        |
| Tongues.....                  |         |        | Ukalu.....                    |         |        |
| Cod-liver oil..... galls..... |         |        | Kipperd.....                  |         |        |
| <b>Shore station catch—</b>   |         |        | Dried.....                    |         |        |
| Dry salted.....               |         |        | Fish pudding.....             |         |        |
| Pickled.....                  |         |        | Fertilizer..... tons.....     |         |        |
| Stockfish.....                |         |        | Oil..... galls.....           |         |        |
| Tongues.....                  |         |        |                               |         |        |
| Cod-liver oil..... galls..... |         |        |                               |         |        |

## WHALING OPERATIONS.

| Catch.               |        |          |        | Products.             |             |        |
|----------------------|--------|----------|--------|-----------------------|-------------|--------|
| Species.             | Males. | Females. | Total. | Items.                | Quantity.   | Value. |
| Bowhead.....         |        |          |        | Oil, body.....        | galls.....  |        |
| California gray..... |        |          |        | Oil, sperm.....       | galls.....  |        |
| Finback.....         |        |          |        | Fertilizer, meat..... | tons.....   |        |
| Humpback.....        |        |          |        | Fertilizer, bone..... | pounds..... |        |
| Sulphur-bottom.....  |        |          |        | Whalebone.....        | pounds..... |        |
| Sperm.....           |        |          |        | Meat, pickled.....    | pounds..... |        |
| Others.....          |        |          |        | Stearin.....          | galls.....  |        |
| Total.....           |        |          |        |                       |             |        |

## MISCELLANEOUS PRODUCTS.

| Items.                |              |        | Items.              |                            |        |
|-----------------------|--------------|--------|---------------------|----------------------------|--------|
| Quantity.             |              | Value. | Quantity.           |                            | Value. |
| Pounds.               |              |        |                     |                            |        |
| Black cod.....        | Fresh.....   |        | Tomcod.....         | Fresh..... pounds.....     |        |
|                       | Frozen.....  |        |                     | Frozen..... pounds.....    |        |
|                       | Pickled..... |        |                     | Pickled..... pounds.....   |        |
|                       | Smoked.....  |        | Other fish.....     | Fresh..... pounds.....     |        |
| Eulachon.....         | Fresh.....   |        |                     | Frozen..... pounds.....    |        |
|                       | Pickled..... |        |                     | Pickled..... pounds.....   |        |
|                       | Smoked.....  |        | Dogfish.....        | Oil..... galls.....        |        |
| Rock cod or bass..... | Fresh.....   |        |                     | Fertilizer..... tons.....  |        |
|                       | Frozen.....  |        | Clams.....          | (Specify unit).....        |        |
|                       | Pickled..... |        | Crabs.....          | do.....                    |        |
| Smelt.....            | Fresh.....   |        | Mussels.....        | do.....                    |        |
|                       | Frozen.....  |        | Oysters.....        | do.....                    |        |
|                       | Pickled..... |        | Seaweed.....        | do.....                    |        |
| Pollock.....          | Fresh.....   |        | Ivory (walrus)..... | do.....                    |        |
|                       | Frozen.....  |        | Hides.....          | Hair seal..... number..... |        |
|                       | Pickled..... |        |                     | Sea lion..... number.....  |        |
| Flatfish.....         | Fresh.....   |        |                     | Walrus..... number.....    |        |
|                       | Frozen.....  |        |                     |                            |        |
|                       | Pickled..... |        |                     |                            |        |

## DETAILED REPORT OF SALMON FISHING OPERATIONS, BY LOCALITIES AND APPARATUS.

It is desired that this information be prepared with accuracy and detail, so far as the packers' records can by reasonable effort be made to furnish it. Different streams in the same bay or sound should be separately reported so far as the catch can properly be credited to each. Catches not certainly referable to particular streams may be reported under the head of the bay, sound, or region.

| Species of salmon and names of streams or localities fished. | Number of salmon taken with each kind of apparatus. |            |        |        |                   | Fishing season— |        |
|--|---|------------|--------|--------|-------------------|-----------------|--------|
|  | Seines.   | Gill nets. | Traps. | Lines. | Other appliances. | Began.          | Ended. |
| King or spring salmon:                                       |   |            |        |        |                   |                 |        |
|  |   |            |        |        |                   |                 |        |
|  |   |            |        |        |                   |                 |        |
|  |   |            |        |        |                   |                 |        |
|  |   |            |        |        |                   |                 |        |
|  |   |            |        |        |                   |                 |        |
|  |   |            |        |        |                   |                 |        |
|  |   |            |        |        |                   |                 |        |
|  |   |            |        |        |                   |                 |        |
| Total.....   |   |            |        |        |                   |                 |        |
| Red or sockeye salmon:                                       |   |            |        |        |                   |                 |        |
|  |   |            |        |        |                   |                 |        |
|  |   |            |        |        |                   |                 |        |
|  |   |            |        |        |                   |                 |        |
|  |   |            |        |        |                   |                 |        |
|  |   |            |        |        |                   |                 |        |
|  |   |            |        |        |                   |                 |        |
|  |   |            |        |        |                   |                 |        |
|  |   |            |        |        |                   |                 |        |
|  |   |            |        |        |                   |                 |        |
| Total.....   |   |            |        |        |                   |                 |        |
| Coho or silver salmon:                                       |   |            |        |        |                   |                 |        |
|  |   |            |        |        |                   |                 |        |
|  |   |            |        |        |                   |                 |        |
|  |   |            |        |        |                   |                 |        |
|  |   |            |        |        |                   |                 |        |
|  |   |            |        |        |                   |                 |        |
|  |   |            |        |        |                   |                 |        |
|  |   |            |        |        |                   |                 |        |
|  |   |            |        |        |                   |                 |        |
| Total.....   |   |            |        |        |                   |                 |        |

